

What is claimed is:

A jug comprising a body, wherein an inner container is disposed on the bottom of the body, a funnel is provided on an up-port of the inner container, a filtrating up-layer and a filtrating down-layer are arranged in the funnel.

2. A jug according to Claim 1, wherein the filtrating up-layer is disposed on the overlay of a cover covered on the up-port of the inner container.

3. A jug according to Claim 1, wherein the filtrating down-layer and the filtrating up-layer are wire nettings.

4. An electrothermal jug comprising a body, an electric heater on the body, wherein an inner container is provided on the bottom of the body, a funnel is provided on the up-port of the inner container, a filtrating down-layer is arranged in the funnel, and a filtrating up-layer is arranged on the up-port.

5. An electrothermal jug according to Claim 4, wherein the electric heater is disposed on the inner bottom of the inner container.

6. An electrothermal jug according to Claim 5, wherein an auxiliary electric heater is provided on an outer bottom between the body and the inner container.

7. An electrothermal jug according to Claim 4, 5 or 6, wherein a dry frying thermostat is disposed on an inner bottom.

8. An electrothermal jug according to Claim 7, wherein the dry frying thermostat is provided with a dry frying temperature sensitive bimetallic strip attached to the bottom, a fixed contact plate and a movable contact plate connected in series in the circuit of the electric heater, a dry frying crown bar disposed between the movable contact plate and the dry frying temperature sensitive bimetallic strip.

9. An electrothermal jug according to Claim 7, wherein an over temperature thermostat is disposed on an inner bottom.

10. An electrothermal jug according to Claim 9, wherein the over temperature thermostat is provided with a spring plate riveted onto the top sheet metal, a rivet with low-temperature-melting-point riveted onto the sheet metal, a fixed contact plate, a movable contact plate connected in series in the circuit of the electric heater, a fuse crown bar disposed between the movable contact plate and the tilting arm of the spring plate.

11. An electrothermal jug according to Claim 7, wherein a heat preservation thermostat is disposed on an outer bottom.

12. An electrothermal jug according to Claim 11, wherein the heat preservation thermostat is provided with a heat preservation temperature sensitive bimetallic strip attached to the outer bottom, a fixed contact plate, a movable contact plate connected in series in the circuit of the electric heater, a heat preservation crown bar disposed between the movable contact plate and the heat preservation temperature sensitive bimetallic strip.

13. An electrothermal jug according to Claim 4, 5 or 6, wherein the filtrating up-layer is disposed on an overlay of a cover covered on the up-port of the inner container.

14. An electrothermal jug according to Claims 4, 5 or 6, wherein the inner bottom extends downwardly to form a step-like shape with the outer bottom.

15. A wireless electrothermal jug comprising a body, an electric heater on the body, a jug-seat (3) for carrying the body, a plug and a jack for electrically connecting on the body and a jug-seat, wherein an inner container is provided on the inner bottom of the body, a funnel is provided on an up-port of

the inner container, a filtrating down-layer is arranged in the funnel, and a filtrating up-layer is arranged in the up-port.

16. A wireless electrothermal jug according to Claim 15, wherein the electric heater is disposed on an inner bottom of the inner container.

17. A wireless electrothermal jug according to Claim 16, wherein an auxiliary electric heater is provided on an outer bottom between the body and the inner container.

18. A wireless electrothermal jug according to Claim 16, wherein a dry frying thermostat for sensing the bottom of the inner container is disposed on the plug for electric connection.

19. A wireless electrothermal jug according to Claim 18, wherein the dry frying thermostat is provided with a dry frying temperature sensitive bimetallic strip attached to the bottom of the inner contain, a fixed contact plate, a movable contact plate connected in series in the circuit of the electric heater, a dry frying crown bar disposed between the movable contact plate and the dry frying temperature sensitive bimetallic strip.

20. A wireless electrothermal jug according to Claim 18 or 19, wherein an over temperature thermostat for sensing the bottom of the inner container is disposed on the plug for electric connection.

21. A wireless electrothermal jug according to Claim 20, wherein the over temperature thermostat is provided with a spring plate riveted onto a top sheet metal of the plug for electric connection, a rivet having low-temperature-melting-point riveted onto the sheet metal disposed on the tilting arm of the spring plate, a fixed contact plate, a movable contact plate connected to a contact plate for electric connection, an electrode 15 provided in the plug 4 for electric connection, and a fuse crown bar disposed between the movable contact plate and the tilting arm of the spring plate.

22. A wireless electrothermal jug according to Claim 17, 18 or 19 wherein a heat preservation thermostat is disposed on the outer bottom.

23. A wireless electrothermal jug according to Claim 22, wherein the heat preservation thermostat is provided with a heat preservation temperature sensitive bimetallic strip attached to the bottom, a fixed contact plate, a movable contact plate connected to the contact plate for electric connection, an electrode provided in the plug for electric

connection, and a heat preservation crown bar disposed between the movable contact plate and the heat preservation temperature sensitive bimetallic strip.

24. A wireless electrothermal jug according to Claim 15, 16, 17, 18 or 19, wherein the filtrating up-layer is disposed on the overlay of the cover covered on the up-port of the inner container.

25. A wireless electrothermal jug according to Claim 15, 16, 17, 18 or 19, wherein the inner bottom extends downwardly to form a step-like shape with the outer bottom.